Holiday Prix Fixe Brunch Menu







Charcuterie & Cheese Board

imported & domestic meats and cheeses, garlic crostini, appropriate accoutrements

Small 25 / Large 45

Seafood Tower *

beer spiced poached 1/2 maine lobster, snow crab clusters, jumbo shrimp, sesame seed encrusted seared ahi tuna, oysters of the day

Small MP / Large MP*

pancake (short stack) 10 easter ham 7 mashed potatoes 9 chef's vegetable 9 maine lobster tail MP snow crab clusters * 1/2 lb 23 / 1 lb 44



soup, salad or appetizer

SOUP DU JOUR

garlic crostini

SPRING SALAD 🥞

mixed greens, fresh strawberries, goat cheese, sliced almonds, white balsamic dressing

MINI BAKED BRIE & BERRIES baked brie cheese, mixed berry jam, crostini

BAKED CINNAMON ROLL

gooey goodness

CLASSIC DEVILED EGGS Somayonnaise, mustard, paprika, chives

MIXED BERRIES (S)



whipped cream

Cowyse Jwo

PRIME RIB

certified black angus beef, african spiced rub, roasted garlic mashed potatoes, chef's veg, malbec au jus

ADD: 4 OZ. LOBSTER TAIL +\$22

EASTER HAM 🥸



maple brown sugar rubbed ham, dutch potatoes, chef's veg, deviled egg

LOBSTER MAC & CHEESE

creamy, cheesy pasta, breadcrumbs, lobster meat



6 oz salmon filet, saffron risotto, lemon beurre blanc, chef's veg

OUICHE LORRAINE

bacon, shallots, gruyere cheese, pie crust, mixed green salad

FRENCH TOAST CASSEROLE

creamy custard-soaked brioche bread, cinnamon, crunchy pecans

Cowyl Three choose one

CARROT CAKE CHOCOLATE TORTE LIMONCELLO MASCARPONE CAKE

